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two external layers of platy food material containing cheese, and having releasability from external layers of adjoining laminated cheese foods when piled; and

at least one intermediate layer of platy food material, wherein each of the at least one intermediate layer is bonded to others of the at least one intermediate layer, and the at least one intermediate layer is disposed between and bonded to the two external layers of platy food material, thus forming the multilayer structure which is releasable from adjoining multilayer structures.

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13. (Amended) The laminated cheese food according to Claim 12, wherein the platy food material in the at least one intermediate layer is cheese different from the cheese contained in the platy food material in the external layers in type or colour tone, or is cheese having higher maturity, more water or fat, thus being softer, or having lower pH, than the cheese contained in the platy food materials in the external layers.

14. (Twice amended) The laminated cheese food according to Claim 12, wherein the platy food materials in the at least one intermediate layer contain foods other than cheese which are in a liquid, paste, powdery, solid, or fibrous state.

15. (Twice amended) The laminated cheese food according to Claim 12, wherein the platy food materials in at least one of the external layers or the at least one intermediate layer contain additives or raw materials for adjusting colour tone, and

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the colour tones of the platy food materials in the external layers or the at least one intermediate layer are the same or different.

16. A laminated cheese food package produced by at least two of the laminated cheese foods according to Claim 12 being piled and wrapped.